

Black IIPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **123**
- SRM **27.4**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **14.7 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **76.2C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **75C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40.9%)	80 %	5
Grain	Viking Vienna Malt	2 kg (40.9%)	79 %	7
Grain	Viking - Caramel 30	0.5 kg (10.2%)	70 %	30
Grain	Castle Malting - Cafe Light	0.27 kg (5.5%)	70 %	250
Grain	Fawcett - Black	0.125 kg (2.6%)	70 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	45 min	14 %
Boil	Bravo	15 g	45 min	14.1 %
Boil	Columbus/Tomahawk/Zeus	15 g	15 min	14 %
Boil	Bravo	35 g	15 min	14.1 %
Boil	Columbus/Tomahawk/Zeus	20 g	5 min	10.6 %
Dry Hop	Azacca	50 g	14 day(s)	14 %
Dry Hop	Lemon drop	50 g	14 day(s)	4.6 %
Dry Hop	Jaryllo	50 g	14 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Wiórki po burbonie	100 g	Secondary	14 day(s)
Spice	Wiórki po sherry	100 g	Secondary	14 day(s)